

## Degustation menus

The ultimate food experience; we tailor your menu to include your favourite ingredients and premium seasonal produce  
Sample menus, please contact us to discuss your event, indicative prices only

### Sample menu 1

\$144.00 per person + GST

#### Cocktails on arrival

Pomegranate martini - Vodka, pomegranate syrup and lemon juice, sweetened with sugar syrup

Spiked Rose - Rosewater, cranberry juice and sweetened lime juice, served with Bacardi rum and garnished with chopped fresh watermelon

#### Canapés

Grilled sardines with pomegranate and pine nuts

Saffron chicken and almond bisteeya with roasted red pepper sauce

Tomato sorbet with basil oil and a crisp basil leaf

#### Individually plated courses

Salad of roasted beetroot, green lentils, baby spinach, caramelised walnuts and goat's cheese quenelle

Blue eye cod and celeriac soup scented with saffron and cinnamon

Fried cauliflower, chickpeas, and eggplant pickle with labneh and za'atar and sumac crispbread

Chargrilled quail with garlic, lemon bay leaf and olive oil on a bed of rocket

Crispy-skinned salmon fillet on warm roasted pumpkin with fresh basil, eschalot and chilli

Moroccan lamb tenderloin with preserved lemon and pinenut couscous, dressed with garlic, lemon juice and tahini

On the table:

Freshly sliced sour dough bread and toasted sesame oil Turkish bread

Sea salt, olive oil and cracked pepper

#### Dessert platters for the table

Pistachio Turkish delight

Syrian date and walnut pastries Poached Tunisian peach tartlet in sweet almond pastry with fresh strawberries

Seasonal fresh fruit platter

Coffee and fresh mint tea

Beverages - we can suggest and quote on wines to complement your chosen degustation menu

Chefs - are included in the menu price unless otherwise stated

Waitstaff - we can provide a quote on waiters experienced in degustation service

Equipment hire - we can provide a quote on equipment hire for your event eg crockery, cutlery, glassware, linen

Styling - we can recommend suppliers for theming, decorations, flowers, entertainment

## Sample menu 2

\$108.00 per person + GST

### Cocktail on arrival

Quite Quince - Whiskey, lemon juice and quince scented syrup

### Canapés

Salmon tartare tartlet with cucumber and salmon roe  
Marinated artichoke fried with parmesan, sage and rosemary crust  
Schnapper quenelle with Sauvignon Blanc beurre blanc and salmon caviar

### Individually plated courses

Salad of blue swimmer crab with witlof, tomato julienne, baby spinach and Banyuls vinaigrette  
Slow roasted tomatoes on puff pastry with eggplant confit and basil garnish  
Roasted saddle of venison with sauce poivrade, beetroot puree and potato and parsnip gratin

On the table:

Green salad with apple cider vinegar, Dijon mustard and olive oil dressing

Freshly sliced sour dough bread

Sea salt, olive oil and cracked pepper

### Cheese

Pyengana Clothbound Cheddar, Tarago River triple cream brie, Strzelecki goat blue with dried muscatels and figs, pear and Pane Croccante

### Dessert

Buttermilk bavarois with blackcurrant compote and candied cedro

Coffee and selection of tea with biscotti and hand-made chocolate truffles

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Equipment hire - we can provide a quote on equipment hire for your event eg crockery, cutlery, glassware, linen

Styling - we can recommend suppliers for theming, decorations, flowers, entertainment